Hotel Korpilampi

Table served Menus

CHEF´ S MENU

Table served three course menu

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We use the finest ingredients of every season.
You can choose the main course option
(one for the entire group);
meat, fish or vegetarian

and we will do the rest.

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52,00

Table served coffee / tea 4,00 pp

Kein Name Niederösterreich Grüner Veltliner, Austria 45,00 / btl
Septima Malbec, Argentina 46,00 /btl

Joseph Cattin Riesling, France 44,00 / btl
Chateau Brespaillan, France 47,00 / btl

Available for groups of ten or more.
The same menu must be ordered to the entire group.
We will observe any special diets that have been specified in advance.

MENU METSÄ

Jerusalem Artichoke Soup,
Parsnip & Celery (L,G)

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Choose one for entire group:

Roasted Whitefish, Caper Sauce,
Seasonal Vegetables & Potato Cake (L,G)

or

Spring Lamb Entrecôte, Carrot Purée,
Garlic Potato Cake, Seasonal Vegetables
& Xante Sauce (L,G)

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Cappuccino Crème Brûlée & Berries (L,G)

59,00

Table served coffee / tea 4,00 pp

Pointe D´Argumes Sauvignon Blanc, France 46,00 / btl
Joseph Cattin Riesling, France 44,00 / btl
Septima Malbec, Argentina 46,00 / btl

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MENU KASVI
(vegan)

Black Salsify Soup,
Roasted Parsnip & Pickled Celery (D,G,V)

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Fennel Patties, Polenta,
Carrot Purée, Vegan Parmesan Mayo
& Marinated Fennel (D,G,V)

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Hazelnut Cheese Cake,
Sea- buckthorn Gel & Lime Sorbet (D,G,V)

55,00

Table served coffee / tea 4,00 pp

Ferriol Cava Brut Organic, Spain 46,00 / btl
Pointe D´Argumes Sauvignon Blanc, France 46,00 / btl

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